

Virginia Green Restaurant Profile:





Williamsburg, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices is all aspects of Virginia's tourism industry. Virginia Green has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, Virginia Green encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Aberdeen Barn

"Where you'll enjoy, from the fires of our open hearth grill, the finest USDA Top Choice Corn Fed Beef, properly aged and cooked to your taste. Or should you prefer, seafood, fresh from the bay, our menu selections meet the same high standards of quality."

CORE ACTIVITIES for Restaurants

"In this symbol indicates a <u>required activity</u> for Virginia Green Lodging facilities. Participants self-certify that these activities are in place and they provide additional specifics on other activities. Visitors to **Aberdeen Barn** can expect the following practices:

- Recycling and Waste Reduction. Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:
 - Recycle: glass, aluminum cans, steel cans, food waste (composting), grease, plastic, office paper, newspaper, cardboard, packing supplies, batteries
 - Track overall waste bills
 - Have an effective food inventory control system that minimizes wastes
 - Purchase locally-grown produce and other foods whenever possible
 - Purchase organic and sustainably grown foods
 - Purchase recycled content paper towels and toilet paper
 - Use a screen-based ordering systems
 - Make 2-sided copies/ printed materials
 - Use electronic correspondence and billing
 - Purchase building materials that are re-used or from sustainable sources
 - Use latex paints
 - Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
 - Use a last-in/first-out inventory and labeling system
 - Use less toxic materials
- Styrofoam/Disposables Minimization. Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:

- Grease Recycling. The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:
 - Filter grease to prolong usefulness
- **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:
 - Track overall water usage and wastewater
 - Perform preventative maintenance to stop drips and leaks
 - High efficiency dishwashers
- **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This restaurant pledges that they:
 - Track overall energy bills
 - Use of ceiling fans
 - Scheduled preventative maintenance on HVAC system
 - Have thermal-rated windows and additional insulation
 - Working with W & M eco group
 - Back ranch energy mix donating waste oil for bio-diesel project
 - Member of "Greening Williamsburg" advisory group representing the Williamsburg Area Restaurant Association.

For more information on **Aberdeen Barn Williamsburg**, see www.Aberdeen-Barn.com or contact J. C. Morton at kmjcm@aol.com .

For more information on *Virginia Green* program, see www.deq.virginia.gov/p2/virginiagreen
or www.virginiagreentravel.org.



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